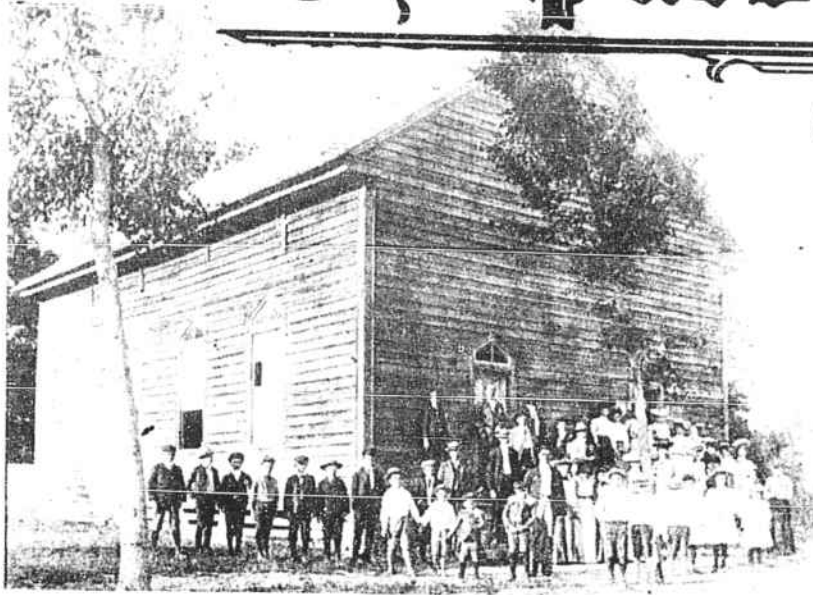


1885

# The Parson's Table

Today



With a lot of love and care, owner Toby Frye has restored this Little River Methodist Church into an unusual restaurant. The proud collection of stained glass complements the decor and enhances the atmosphere. This, combined with the culinary delights of gourmet chefs, creates a unique dining experience.

### Appetizers

- skrimp cocktail 3.95
- oyster cocktail 3.95
- escargot champignon 4.25
- rumaki 2.95
- scallops and tucen on bechette 4.25

### The Parson's Rib

- Cathedral Cut - ten ounces of prime rib of beef, served au jus with dutchess potatoes
- Chapel Cut - eight ounces of prime rib of beef, served au jus with dutchess potatoes

### Dellectable Entrées

- Chicken and Vegetables - Boneless breast of chicken sautéed with peppers, onions, mushrooms, and tomatoes, finished in a sauce of natural chicken stock, dry white wine and garlic. Served over rice pilaf 10.95
- Parson's Chicken - Boneless breast of chicken dredged in seasoned flour and sautéed, topped with prociuto ham, guyere cheese, and fresh spinach, crowned with mornay sauce. Served with rice pilaf 11.50
- Chicken Oskar - Boneless breast of chicken sautéed until golden, then topped with creamed and white asparagus, crowned with hollandaise and served with dutchess potatoes 12.50
- Plantation Pork - Pork tenderloin roasted to perfection and topped with our own lemon pecan sauce. Served with dutchess potatoes 11.95
- Vial and Scallops - Sea scallops and veal sautéed and topped with a sauce of heavy cream, brandy, and Dijon mustard. Served with rice pilaf 14.95

### Seafood Specialties

- Flounder Meuniere - Filet of flounder dredged in oriental bread crumbs, sautéed until golden, and sauced with lemon butter. Served with rice pilaf 8.95
- Lobster Tails - Single or double lobster tails baked with lemon butter and white wine and served with rice pilaf - price on request
- Broiled Seafood Platter - oysters, flounder, shrimp, and scallops lightly broiled with lemon butter and served with dutchess potatoes 13.95
- Seafood Salad - Lightly poached shrimp, scallops, and fish served on a bed of fresh greens topped with sour cream and dill dressing 8.95
- Coguille St Jacques - Breaded sea scallops sautéed and finished in a sauce of heavy cream, Marsalla wine, and hollandaise sauce served over rice pilaf 12.50
- Sautéed Scallops - Lightly sautéed sea scallops on a bed of rice pilaf and sauced with lemon butter and parsley 12.95
- Sautéed Shrimp and New Peas - Large shrimp and new peas sautéed with mushrooms and just the right touch of oriental seasoning on a bed of rice pilaf 12.95
- Sautéed Shrimp and Veal - Large shrimp and medallions of veal sautéed with fresh vegetables and served with rice pilaf 14.95

### Children's Specialties

- Children's chicken, flounder, or beef with sauce and potatoes 5.95

Enjoy your favorite cocktails or choose from our outstanding wine list.

Hwy. 17, Little River

Open 5:30 to 9:30. Closed Sunday. Reservations accepted. Telephone (803)249-3702. Casual attire.